



# **Rio Arriba County Detention Center (RACDC) POLICY 079: KITCHEN**

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Food preparation and service areas must be sanitary and orderly.

Procedure:

1. The cooks shall inspect food service areas after each meal to ensure that the areas are clean and sanitary.
2. The cooks shall ensure that all trays and utensils are sanitized after every use.
3. The cooks shall ensure that all equipment is sterilized after every use.
4. The cooks shall ensure that the dishwasher is operating at the proper temperature for sanitizing of all trays and utensils washed.
5. The cooks shall ensure that the kitchen floors are swept and washed after each meal has been served.
6. The detention cooks shall ensure that the refrigerators and freezers are clean and frost free.
7. The cooks shall ensure that all counter tops and work areas are cleaned after every meal serving.
8. The cooks shall ensure that all pantries and food storage areas are thoroughly cleaned at least weekly.
9. The cooks shall ensure that all pipes, lights and hoods are kept clean at all times.
10. The kitchen is a smoke free area. Cooks and trustees can smoke at the loading area only and inmates only under supervision from the cooking staff.
11. Assistant administrator shall conduct a weekly inspection of the kitchen area.
12. The Chief of Security shall visit the kitchen at least once every shift.